

Oyster Fritters

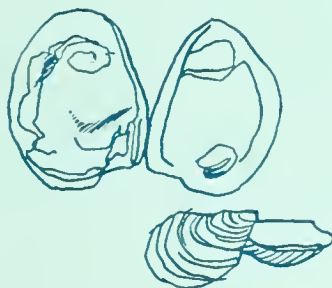
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| 1 pt. oysters | 2 eggs, beaten |
| 2 cups sifted flour | 1 cup milk |
| 1 tbsp. baking powder | 1 tbsp. fat, melted |
| 1½ tsp. salt | |

Drain oysters and chop. Sift dry ingredients together. Combine beaten eggs, milk and fat. Pour these into dry ingredients and stir until smooth. Add oysters. Drop batter by teaspoonfuls into fat heated to 350° F. and fry about 3 minutes or until golden brown. Drain on absorbent paper. Serves 6.

Oyster Rockefeller

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| 36 shell oysters | ½ tsp. celery salt |
| 2 cups spinach, cooked | ½ tsp. salt |
| 4 tbsp. onion | 6 drops tobosco sauce |
| 2 bay leaves | ½ cup bread crumbs |
| 1 tbsp. parsley | 6 tbsp. butter |

Shuck and drain oysters; place on deep half of shells. Put spinach, onion, bay leaves, and parsley through food grinder. Add seasonings to spinach, and cook in butter for 5 minutes. Spread mixture over oysters, and bake in hot oven, 400° F., for about 10 minutes. Garnish with lemon slices. Serves 6.



Broiled Oysters on the Half Shell

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| 36 shell oysters | ½ cup bread crumbs |
| ½ tsp. salt | 2 tbsp. butter |
| ⅛ tsp. pepper | |

Shuck and drain oysters; place on deep half of shell. Sprinkle with salt, pepper, and buttered bread crumbs. Place on preheated broiler pan about 3 inches from heat, and broil for 5 minutes or until brown. Serves 6.

Steamed Oysters in the Shell

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| 36 shell oysters | 6 tbsp. melted butter |
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Clean oysters thoroughly. Place in pressure cooker, and steam for 2 minutes at 15 pounds pressure. Cool cooker at once. Serve in shells with melted butter. Serves 6.